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(54) Title: PROCESSES FOR IMPROVING BINDING CAPABILITY AND BIOLOGICAL DIGESTABILITY

(57) Abstract: The present invention describes processes for obtaining a fish product with improved binding capabilities. Gelatine is liberated from collagen in connective tissues, skin and bones that is naturally present in the fish raw material as the product is produced from. Further, the present application describes processes for improving the digestibility of bone bounded minerals in feeds. The result is improved biological digestibility of calcium and phosphorus.